

IN THE CLAIMS

Please amend the claims as follows:

Claims 1-13 (Cancelled).

Claim 14 (New): In a method of aseptic sterilization of a foodstuff packaging material, which comprises passing the packaging material through a dip bath liquid comprising an aseptic sterilization effective amount of hydrogen peroxide and an amount of a foodstuff-compatible hydrogen peroxide stabilizer at elevated temperature, the improvement wherein:

(1) the hydrogen peroxide stabilizer in the dip bath liquid is a foodstuff-compatible phosphonic acid;

(2) the amount of foodstuff-compatible phosphonic acid stabilizer in the dip bath liquid is from 200 to 500 ppm per liter of hydrogen peroxide dip bath liquid; and

(3) the stabilized hydrogen peroxide dip bath liquid is continuously used in the method at a temperature ranging from 70°C to 85°C for at least 16 hours.

Claim 15 (New): The improved method according to Claim 14, wherein said foodstuff-compatible phosphonic acid is aminotris(methylene) phosphonic acid.

Claim 16 (New): The improved method according to Claim 14, wherein said temperature ranges from 80 to 85°C.

Claim 17 (New): The improved method according to Claim 14, wherein the hydrogen peroxide concentration in the dip bath liquid is from 32-35%.

Claim 18 (New): The improved method according to Claim 14, wherein said hydrogen peroxide in the dip bath liquid is a hydrogen peroxide distillate.

Claim 19 (New): The improved method according to Claim 14, wherein the stabilized hydrogen peroxide dip bath liquid is continuously used in the method for at least 16 hours with a hydrogen peroxide stability loss not exceeding 15% at a temperature of 85°C.

Claim 20 (New): The improved method according to Claim 14, wherein the stabilized hydrogen peroxide dip bath liquid is continuously used in the method for at least 16 hours with a hydrogen peroxide stability loss not exceeding 12% at a temperature of 85°C.

Claim 21 (New): The improved method according to Claim 14, wherein the stabilized hydrogen peroxide dip bath liquid is continuously used in the method for at least 16 hours with a hydrogen peroxide stability loss not exceeding 11% at a temperature of 85°C.

Claim 22 (New): The improved method according to Claim 14, wherein the stabilized hydrogen peroxide dip bath liquid is continuously used in the method for at least 16 hours with a hydrogen peroxide stability loss not exceeding 2% at a temperature of 70°C.

Claim 23 (New): The improved method according to Claim 14, wherein the stabilized hydrogen peroxide dip bath liquid is continuously used in the method for at least 16 hours with a hydrogen peroxide stability loss not exceeding 5% at a temperature of 85°C.

Claim 24 (New): In a method of aseptic sterilization of a foodstuff packaging material, which comprises passing the packaging material through a dip bath liquid

comprising an aseptic sterilization effective amount of hydrogen peroxide and an amount of a foodstuff-compatible hydrogen peroxide stabilizer at elevated temperature, the improvement wherein:

(1) the hydrogen peroxide stabilizer in the dip bath liquid is a foodstuff-compatible phosphonic acid;

(2) the amount of foodstuff-compatible phosphonic acid stabilizer in the dip bath liquid is from 200 to 500 ppm per liter of hydrogen peroxide dip bath liquid; and

(3) the stabilized hydrogen peroxide dip bath liquid is continuously used in the method at a temperature ranging from 70°C to 85°C for at least 16 hours without correcting for hydrogen peroxide stability loss.

Claim 25 (New): The improved method according to Claim 24, wherein said foodstuff-compatible phosphonic acid is aminotrismethylene phosphonic acid.

Claim 26 (New): The improved method according to Claim 24, wherein said temperature ranges from 80 to 85°C.

Claim 27 (New): The improved method according to Claim 24, wherein said hydrogen peroxide in the dip bath liquid is a hydrogen peroxide distillate.

Claim 28 (New): The improved method according to Claim 24, wherein the hydrogen peroxide concentration in the dip bath liquid is from 32-35%.

Claim 29 (New): The improved method according to Claim 24, wherein the stabilized hydrogen peroxide dip bath liquid is continuously used in the method for at least 16 hours with a hydrogen peroxide stability loss not exceeding 15% at a temperature of 85°C.

Claim 30 (New): The improved method according to Claim 24, wherein the stabilized hydrogen peroxide dip bath liquid is continuously used in the method for at least 16 hours with a hydrogen peroxide stability loss not exceeding 12% at a temperature of 85°C.

Claim 31 (New): The improved method according to Claim 24, wherein the stabilized hydrogen peroxide dip bath liquid is continuously used in the method for at least 16 hours with a hydrogen peroxide stability loss not exceeding 11% at a temperature of 85°C.

Claim 32 (New): The improved method according to Claim 24, wherein the stabilized hydrogen peroxide dip bath liquid is continuously used in the method for at least 16 hours with a hydrogen peroxide stability loss not exceeding 2% at a temperature of 70°C.

Claim 33 (New): The improved method according to Claim 24, wherein the stabilized hydrogen peroxide dip bath liquid is continuously used in the method for at least 16 hours with a hydrogen peroxide stability loss not exceeding 5% at a temperature of 85°C.

Claim 34 (New): The improved method according to Claim 14, wherein the concentration of hydrogen peroxide dip bath liquid is foodstuff-compatible.

Claim 35 (New): The improved method according to Claim 24, wherein the concentration of hydrogen peroxide dip bath liquid is foodstuff compatible.